

Amendments to the Claims:

1.-15. (cancelled)

16. (Currently Amended) A method ~~according to claim 8~~ for inhibiting or blocking bacterial growth in a food or drink, comprising

adding an effective amount of a dried substance of a puree or a fruit juice obtained from an acerola fruit, to a liquid or semisolid food or drink,

wherein the effective amount of ~~the bacterial growth inhibitor or bacteriostatic agent as~~ the dried substance is ~~the~~ an amount yielding so that the a final concentration in the food or drink that is within a range of between 0.05 and 10% by mass of the food or drink.

17. (Currently Amended) A method ~~according to claim 8~~ for inhibiting or blocking bacterial growth in a food or drink, comprising

adding an effective amount of a puree or a fruit juice obtained from an acerola fruit, to a liquid or semisolid food or drink,

wherein the effective amount of ~~the bacterial growth inhibitor or bacteriostatic agent as~~ the puree or a fruit juice ~~obtained from an acerola fruit~~ is ~~the~~ an amount yielding a so that the ~~content of the puree or fruit juice content of~~ in the food is 1 to 10 parts by weight with respect to 100 parts by weight of the food or drink.

18. (Currently Amended) A method ~~according to claim 8~~ for inhibiting or blocking bacterial growth in a food or drink, comprising

adding an effective amount of a puree or a fruit juice obtained from an acerola fruit, to a liquid or semisolid food or drink,

wherein the effective amount of ~~the bacterial growth inhibitor or bacteriostatic agent as~~ the puree or a fruit juice ~~obtained from an acerola fruit~~ is ~~the~~ an amount yielding a so that the ~~content of the puree or fruit juice content of~~ in the drink is 2 to 10 parts by weight with respect to 100 parts by weight of the food or drink.

19. (cancelled)

20. (cancelled)